

6159/USSN 10/692,857
Group Art Unit 1794

AMENDMENTS TO THE CLAIMS

1. (Cancelled)

2. (Cancelled)

3. (Cancelled)

4. (Cancelled)

5. (Cancelled)

6. (Cancelled)

7. (Cancelled)

8. (Cancelled)

9. (Cancelled)

10. (Cancelled)

11. (Previously Presented) A crustless pizza without
a traditional dough crust layer comprising:

a base layer of non-liquid ingredients consisting essentially of a dry formulated flour mixture and cheese; and

at least one food layer on top of said base layer, wherein said crustless pizza is lower in carbohydrates than a non-crustless pizza having a dough crust.

12. (Previously Presented) The crustless pizza according to claim 11 wherein said dry formulated flour mixture comprises a high gluten flour and a double acting baking powder.

13. (Previously Presented) The crustless pizza according to claim 12 wherein a batch of said dry formulated flour mixture comprises 6 cups of said high gluten flour and 2 tablespoons of said double acting baking powder, wherein said low carbohydrate crustless pizza comprises approximately one teaspoon of said batch of said dry formulated flour mixture.

14. (Previously Presented) The crustless pizza according to claim 11 wherein said base layer further comprises at least one additional non-liquid food product

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selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

15. (Previously Presented) The crustless pizza of claim 11 wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

16. (Cancelled)

17. (Cancelled)

18. (Cancelled)

19. (Cancelled)

20. (Cancelled)

21. (Cancelled)

22. (Currently Amended) A method of making a

crustless pizza without a traditional dough crust layer comprising the following sequence of steps of:

preparing a dry formulated flour mixture comprising a high gluten flour and a baking powder;

distributing a pre-measured amount of said dry formulated flour mixture evenly onto a cooking pan;

distributing a pre-measured amount of a cheese evenly over said dry formulated flour mixture, wherein said dry formulated flour mixture and said cheese form a base layer;

distributing a pre-measured amount of a pizza sauce or a tomato sauce evenly over and on top of said base layer;

adding and distributing evenly a pre-measured amount of at least one food layer over and on top of said pizza sauce or said tomato sauce; and

baking said crustless pizza for a suitable time and at a suitable temperature, wherein said crustless pizza is lower in carbohydrates than a non-crustless pizza having a dough crust.

23. (Previously Presented) The method of making a crustless pizza according to claim 22 wherein said crustless

pizza is baked in a pizza oven or a conventional oven from about 9 minutes to about 13 minutes at about 450°F to about 525°F.

24. (Previously Presented) The method of making a crustless pizza according to claim 22, said method further comprising:

cooling said crustless pizza;
slicing said crustless pizza into desired portions; and
optionally packaging said crustless pizza.

25. (Previously Presented) The method of making a crustless pizza according to claim 22 wherein said at least one food layer is selected from the group consisting of cheeses, tomato sauce, meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

26. (Previously Presented) The method of making a crustless pizza according to claim 22, said method further comprising:

freezing said crustless pizza;

thawing said crustless pizza at some time after freezing; and

reheating said crustless pizza at a low temperature in a suitable heating apparatus.

27. (New) A pizza without a traditional dough crust consisting essentially of:

a base layer consisting essentially of flour and cheese and forming a support layer for the remaining ingredients of said pizza;

a layer of tomato sauce on top of said base layer; and

at least one food product layer on top of said layer of tomato sauce, wherein said pizza is lower in carbohydrates than a traditional pizza having a dough crust.

28. (New) The pizza of claim 27, wherein said flour is a dry formulated flour consisting essentially of high gluten flour and a double acting baking powder.

29. (New) The pizza of claim 27, wherein said food product layer is selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat

toppings, vegetables, fruits and any combination thereof.

30. (New) The pizza of claim 27, wherein the total carbohydrates for said pizza is in the range of about 1.0 grams to about 3.5 grams per 4.2 ounce serving of said pizza.

31. (New) A pizza without a traditional dough crust consisting essentially of:

a base layer consisting essentially of flour and cheese and forming a support layer for the remaining ingredients of said pizza;

a layer of cheese on top of said base layer;

a layer of tomato sauce on top of said cheese layer; and

at least one food product layer on top of said layer of tomato sauce, wherein said pizza is lower in carbohydrates than a traditional pizza having a dough crust.

32. (New) The pizza of claim 31, wherein said flour is a dry formulated flour consisting essentially of high gluten flour and a double acting baking powder.

33. (New) The pizza of claim 31, wherein said food product layer is selected from the group consisting of meat toppings, poultry toppings, fish toppings, soy enriched meat toppings, vegetables, fruits and any combination thereof.

34. (New) The pizza of claim 31, wherein the total carbohydrates for said pizza is in the range of about 1.0 grams to about 3.5 grams per 4.2 ounce serving of said pizza.

35. (New) The pizza of claim 11, wherein the total carbohydrates for said pizza is in the range of about 1.0 grams to about 3.5 grams per 4.2 ounce serving of said pizza.

36. (New) The method of making a crustless pizza of claim 22, wherein the total carbohydrates for said pizza is in the range of about 1.0 grams to about 3.5 grams per 4.2 ounce serving of said pizza.